

Garibaldi Christmas Menu

4 COURSES FOR £24.95, CHOOSE ONE FROM EACH COURSE. AVAILABLE FROM 13TH NOVEMBER 2019 UNTIL 1ST JANUARY 2020.

STARTERS

Tomato and Basil Soup

Home-made Tomato and Basil soup, served with toasted Ciabatta and butter. (Vegan)

Posh Prawn Cocktail

King Prawns served on a bed of iceberg lettuce, with Marie Rose sauce and toasted bread.

Duck and Orange Pâté

Duck Pâté with an orange glaze, served with toasted ciabatta and red onion chutney.

Stuffed Portobello Mushroom

Portobello mushroom stuffed with mozzarella, breadcrumbs, pancetta and cranberry sauce. (Vegetarian option available)

MAIN COURSE

All tables served with four seasonal vegetables and a home-made cauliflower cheese.

Sirloin of Beef

Sirloin of beef, served with roast potatoes, yorkshire puddings, pigs in blankets, stuffing balls. Vegetables served separately for the table.

Traditional Christmas Turkey

Turkey crown, roasted with streaky bacon, with roast potatoes, yorkshire puddings, pigs in blankets, stuffing balls. Vegetables served separately for the table.

Christmas Nut Cracker Roast

Mixed nut roasted with cranberry sauce, roast potatoes, yorkshire puddings and stuffing balls. Vegetables served separately for the table. (Vegan and Vegetarian options available)

Oven Baked Salmon

Oven baked salmon with a dill, cranberry and parmesan crust, with roast potatoes. Vegetables served separately for the table.

DESSERTS

Proper Christmas Pudding

Traditional Christmas Pudding served with custard or Brandy Butter

Dreamy Profiteroles

Profiteroles with cream and hot chocolate sauce and fresh strawberries.

Raspberry Sorbet with winter berries

Two scoops of Raspberry sorbet served with a selection of fresh winter berries.

Christmas Cheese Board

Cheddar, Brie and Blue Stilton, served with apple, grapes, caramelised red onion chutney and biscuits

AFTERS...

Mince Pies

Mince Pies and coffee served in a Cafetiere.

